Mpressive Threadz Studio

"Blank" Velvet Cupcakes with Cream Cheese Frosting

Pick your favorite color or leave the coloring out

Cupcakes:

The batter yields between 9 - 12 cupcakes.

¾ cup all-purpose flour
½ cup cake flour
½ teaspoon baking soda
½ teaspoon baking powder
¼ teaspoon salt
1 tablespoon cocoa powder

½ cup buttermilk
1 teaspoon vinegar
1 tablespoon food coloring (liquid) - optional
⅛ teaspoon food coloring (gel) - optional

2 tablespoons butter (room temperature)
⅓ cup vegetable oil
¾ cup sugar

1 egg
½ teaspoon vanilla extract

☐ Preheat oven to 350°. Position oven rack to the middle of the oven.
☐ Put cupcake liners in cupcake baking pan.
☐ Whisk together flours, baking soda, baking powder, salt and cocoa powder in a bowl, but not the mixing bowl for the batter. Set the flour mixture aside.
☐ Mix together buttermilk, vinegar, and food coloring in a cup. Omit food coloring if you like. Set the milk mixture aside.
☐ Beat butter, vegetable oil and sugar in a large mixing bowl on medium speed for 2 minutes.
☐ Add egg and vanilla extract to the mixing bowl. Beat on medium speed for 2 minutes until smooth and silky looking.

☐ Add ½ of the flour mixture and ½ of the milk mixture to the mixing bowl. Beat on medium speed for 1 minute. Scrape down the sides of the bowl.
☐ Add remaining flour and milk mixtures to the mixing bowl. Beat on medium speed for ½ minute. Remove beater(s) and scrape batter from beater(s) into mixing bowl. Scrape down sides of the bowl. Stir batter a few times with spatula to incorporate any streaks of flour.
☐ Fill cupcake liners half full, which is a scant ¼ cup.
☐ Bake for 20 - 25 minutes. Remove from oven.
☐ Let cupcakes sit for about 5 minutes then remove from pan. Cool cupcakes completely before frosting them.

Cream Cheese Frosting:

4 ounces of cream cheese (room temperature)
2 tablespoon butter cut into 6 – 8 pieces (cold)
1 teaspoon buttermilk
½ teaspoon vanilla extract

1 ½ cups of confectioner's sugar

☐ Beat cream cheese, butter, buttermilk and vanilla extract on medium speed for 1 minute.
☐ Add confectioner's sugar. Start on low speed and beat for 1 minute until mixed well. Scrape down sides of bowl.
☐ Beat on high speed for 3 minutes until light and fluffy.
☐ Frost cupcakes.

ENJOY!

Note: I use a KitchenAid stand mixer. Your mixing time might vary depending on the type of mixer used.